

Buffalo Jackfruit Vegan Air Fryer Spring Rolls

Ingredients

- 20 oz. can of green jackfruit in water
- ¼ cup vegan butter
- ¼ cup hot sauce (Franks Red Hot or similar- vinegar based, not too hot)
- 8-10 vegan spring roll wrappers, defrosted (not rice paper wrappers!)
- 1/3 cup vegan cream cheese, room temperature

Steps

1. Drain the jackfruit and rinse under cool water. In a large skillet, sauté the jackfruit for a few minutes, using your spatula to break up the large chunks. Add the vegan butter and the hot sauce. Stir, until the vegan butter is all melted and the jackfruit is all coated in the sauce. Turn off the heat.

2. Roll your spring rolls. Place a wrapper on a diagonal to you, so it looks like a diamond not a square. About a quarter of the way up, spread ½ tbsp. of vegan cream cheese about 4-5 inches wide, stopping short of the edges. Add 2-3 tbsp. of the buffalo jackfruit filling across the cream cheese. Fold the bottom edge up over the filling, and then fold the sides in so it looks sort of like an envelope. Roll the spring roll away from you, and when you get to the end use a little bit of water to wet the last corner so the spring roll seals nicely. Repeat until you are out of jackfruit.

3. Preheat your air fryer to 350°F (175°C). Once hot, spray the air fryer basket with a little oil. Add the spring rolls, doing in batches to insure they're not touching in the basket. Give the spring rolls a spray with your oil, and fry for 7 minutes. Flip the spring roll, and fry for another 7 minutes. Repeat with the remaining spring rolls. Serve warm, and enjoy!

